

# hot mess chocolate cake

recipe: adapted from a recipe with unknown original source

The secret to this moist cake is the pudding-like topping which should be applied while the cakes are still warm and the sauce is still hot. The cake should be assembled on the intended serving plate.

Yields one 2-layer 9-inch cake.

## **For the cake:**

- 1 1/2 cups sugar
- 1 3/4 cups all-purpose flour
- 1/2 cup cocoa
- 1/2 cup canola oil
- 1 1/2 teaspoons baking powder
- 1 teaspoon vanilla
- 2 eggs
- 1 1/4 cups milk

## **For the filling/topping:**

- 1 1/2 cups sugar
- 3 tablespoons cornstarch
- 4 1/2 tablespoons cocoa
- 1 1/2 cups boiling water
- 1 teaspoon vanilla
- 1 tablespoon butter

## **Begin by making the cakes:**

Grease two 9-inch round cake pans and line with parchment paper. (To line with parchment paper, trace the pans onto a sheet of parchment paper and cut out. Trim to fit in bottom of pans.) Preheat oven to 350°F.

Combine all of the above listed cake ingredients (sugar, flour, cocoa, oil, baking powder, vanilla, eggs and milk) in the bowl of a stand mixer and mix for 2-3 minutes to combine, being sure to scrape down the sides of the bowl midway through. Divide batter equally between the the two prepared baking pans and bake 30-35 minutes, or until a cake tester comes out clean.

Allow to cool for five minutes on racks until removing from pans. (Don't forget to remove the parchment paper as well.) As the cakes are cooling, prepare the topping.

**To make the topping:**

Combine the sugar, cornstarch, cocoa and boiling water in large microwave-safe bowl, mixing well to combine. Microwave for 3-4 minutes stirring occasionally. The mixture will thicken and rise - it will become almost pudding-like.

Once the mixture has thickened, remove from microwave and stir in the vanilla and butter. Allow to cool for a minute or two before applying to the still-warm cakes. Stir the mixture before applying to the cakes.

**To assemble the cake:**

Place one of the cakes on a serving platter or cake stand. The topping is runny, so I would recommend using a platter or stand with a lip to prevent spill-over. Spoon some of the filling onto the top of the cake and spread. Let it absorb into the cake a little. Spoon on more filling and gently spread until you've got a good coating of filling on the cake. Place the second cake on top of the first, pressing gently to secure. Allow to sit for a minute so the cakes adhere. Then begin spooning the topping over top of the cakes, gently spreading with a spatula, and allowing it to run over the sides. The topping is runny - spoon/drizzle in small quantities until you feel the cake can take no more! Allow to cool.

Extra topping? Pour it over some ice cream! (Yum!)